

Christmas Week at BAER & DALEYS

729 Main Street, Pendleton, Oregon
For this Week We are Making a Tremendous Cut in Men's and Boys' Clothing and Overcoats



Boys' Knee Pants Suits

\$2.50 Suits at	\$1.75
\$3.00 Suits at	\$2.25
\$3.50 Suits at	\$2.75
\$4.00 Suits at	\$3.10
\$5.00 Suits at	\$4.15



Men's Suits

\$7.50 Suits at	\$6.00
\$10.00 Suits at	\$7.75
\$12.50 Suits at	\$10.00
\$15.00 Suits at	\$12.50
\$16.50 Suits at	\$13.90



Men's Overcoats

\$8.00 Coats sell at	\$6.25
\$9.00 Coats sell at	\$6.75
\$10.00 Coats sell at	\$7.75
\$11.00 Coats, long belt, sell at	\$8.75
\$15.00 Coats, long belt, sell at	\$11.50
\$16.50 Coats, long belt, sell at	\$13.00

Furnishings, Notions and Hats

Handkerchiefs and Mufflers

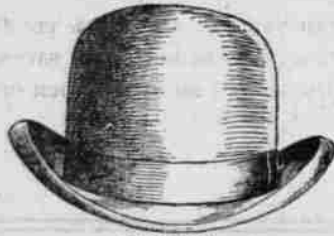
Initial Handkerchiefs	25c to 35c
Fancy Silk Handkerchiefs	25c to \$1.00
Linen Handkerchiefs	25c to 50c
Silk Mufflers	50c to \$2.00

Neckwear

We have the Four-in-Hands, Strings, Bows, Shields and Banktack, all new stock and new patterns; popular prices 25c and 50c
We have others at 75c to \$1.25

Shirts

Golf, Stiff Bosom and Negligee. The better goods which are intended for Christmas presents, are as follows:	
Stiff Bosom	\$1.00 to \$1.50
Golf	\$1.00 to \$1.50
Negligee	\$1.25 to \$3.00



Fancy Suspenders

50c to \$1.25.

Hoisery

Fancy and plain, to suit any and every one 10c to 75c

Smoking Jackets

\$4.50 to \$6.50

Dress Gloves

We have the "Dent's," B. & M., and other popular brands. The prices are:
Dent's \$2.00
Mocha \$1.25 to \$1.75
Silk Lined \$1.25 to \$1.75
Kids \$1.35 to \$1.75

Suit Cases

In this line we shine; we have everything in Suit Cases and Traveling Bags. Our prices are modest, much below others; from \$1.50 to \$12.50

Underwear

We have all the cheaper grades as well as the better ones, including BELFAST LINEN MESH. Prices of the better goods range from \$2.50 to \$7.00

MACARONI WHEAT

NORTHWEST PECULIARLY
ADAPTED TO ITS GROWTH.

It is Rust Proof and Said to Be Harder Than Bluestem—Will Grow on Alkaline Lands, and the Demand is Constantly Increasing—There Are Fifty Macaroni Factories in the United States—This Grain Resembles Barley.

When the hand of the Egyptian mummy liberated the seed wheat which was claimed to be thus discovered a score of years ago, the farmer was amazed at the reported vitality of the seed which could germinate after 3000 years of storage in an ancient crypt. The first glance at the modern Macaroni or Durum wheats naturally leads one to imagine it to be petrified by a like age of entombment. Flinty, almost crystal, it holds its nutritious stores incased in a crust or shell so hard as to seemingly make it an impossible proposition for millers; but as a squirrel knows how to get through a flinty walnut, so the invention of men has discovered the machinery necessary to grind the Durum wheats into the finest product.

A Rust Proof Wheat.

The United States department of agriculture must be credited with much of the prosperity which now enriches the thrifty farmer of today. Unceasing experiments presently lead to the introduction of new cereals and feeds, inasmuch as staple crops become infected with disease or are ravaged by pests. Hence the Egyptian corn, whose vast acreage now cover with kaffir, Milo-maize and sorghum the semi-arid plains; where Indian corn would stand a poor chance for a sufficient forage crop. So blighting rust which destroys so much of the ordinary wheat crop of this country required the discovery and introduction of wheats which were rust proof.

Source of Macaroni.

Who has not wondered at the source of the wholesome dish of macaroni in other years? By what process could those brittle stems be transformed into the tender, tasty dish set before him. He was told that Italy possessed the secret, but as he grew wiser he learned that the mills in New York state were a base of supplies for the foreign-marked bundles of macaroni. And now he is to learn that the fields of the West grow macaroni, that it is simply wheat with such strange consistency as to yield a product as white as snow and brittle as glass.

Uncle Sam as Schoolmaster.

Uncle Sam has had to school not

only farmers, but also millers, for years in order to graduate them up to the utility of these Durum or macaroni wheats. It has taken 35 years to bring these varieties into even a partial favor, but the past two years have given a great impetus to their growth and use. Now there is a decided change in the opinion of practical men, and another year will demonstrate the wisdom of forcing them into the front rank of American cereals. They are essentially drought resisting, rust proof wheats which thrive where ordinary hard wheats fail. In appearance they are tall-growing, heavily bearded, harsh-chaffed varieties, highly colored, the spikelets two to four-grained. The chaff is sharply keeled and narrowly arched.

Looks Like Barley.

The grains are hard and glassy yellowish white, and rather large. The fields of macaroni wheat look like barley fields. Conditions for their cultivation must somewhat coincide with such as mark their native habitat. For instance, given an altitude, a climate and soil such as the table lands of Russia afford, and these wheats will prove certain of successful cultivation. Such conditions abound in the West, hence America's wheat belt is by them extended far beyond former limits of wheat growing. In regions of summer heat and drought, in altitudes where rainfall is scantier, they root themselves deep into a fertile soil and hold out to win for their cultivator rich harvests, where desert once was drear and land considered worthless.

Adaptability of Great West.

France and Italy have long been the market for Russia's output of a product which was eagerly sought after. Macaroni is as old as the hills, and hitherto seemed not to be thought of as a home-grown product possible to America. Spain, Tunis and Egypt successfully grew the Durum wheats, while many other semi-tropical lands grew them exclusively.

But the alkaline nature of our great plains shows their adaptability to Macaroni wheats, and now successive crops without failure have dispelled the idea that they are a foreign product. The famous Volga region finds its counterpart in many regions in our great West. The conditions of the Northwest present other factors which make the wheat belt vastly greater since the introduction of the Durum wheats. At no point on the hundredth meridian north or south is the rainfall less than 18 inches, while the Volga region registers but 17 inches annually; so that the country possesses an area for Durum wheats, where wheat growing is now practically a failure, greater far than the Volga region of Russia, which has had the record of being the finest wheat growing region in the world. Our country on the hundredth meridian has greater humidity, a less degree of heat, and richer soil; so what wonder if at this time the subject of Macaroni wheats is occupying so much attention of agriculturists and scientific cultivators.

Since 1864 these varieties have had thorough testing and their cultivation is now so established that larger acreage has been sown this year than ever before. The yield per acre outranks the best Fife or Bluestem varieties of hard wheat, as high as 39 bushels per acre being reported.

Better Than Bluestem.

There are two questions which have been difficult to answer, namely, the market and demand for Macaroni wheats. The semolina factories of France are great consumers and their increasing importation from all sources gives a good outlet for the American surplus. But the best market will be in this country when mills are equipped with machinery fitted for its hard grind. Pasten, semolina for macaroni manufacture, and the hard gluten for edible purposes will require an increasing supply. Elevators specially erected for careful storage will handle the output of the great plains. Already 50 large macaroni factories are in operation in this country. In bread making its use is destined to become more and more popular and the grits made from Durum wheats make excellent breakfast food. Out of the 50 varieties shown, some will be utilized for one thing, and some for another. The future will prove the utility of these wheats and many a land poor wheat raiser, operating now with scanty returns, will in time reap abundant harvests and smile at his former incredulity respecting the new-fangled wheat whose flinty nature he now disparages.



A Hot One.

Enthusiastic Amateur—I want to become a great actor. What is the first thing to do?
Manager Kutting—Learn to act.

Holiday....

FURNITURE

OUR STORE IS NOW REPLETE WITH USEFUL NEW IDEAS FOR XMAS, AND WE ARE GIVING YOU THE FINEST HOLIDAY CHOOSING YOU'RE EVER HAD, IN THE WAY OF FURNITURE, SUCH A LOT OF PRETTY SMALL PIECES THAT WILL MAKE MOST ACCEPTABLE GIFTS FOR MEN AND WOMEN ALIKE. OUR STORE IS FULL OF HOLIDAY SUGGESTIONS AND WE ARE ANXIOUS FOR YOU TO COME AND TAKE A LOOK. IT WILL SAVE YOU WORRY, AND WE CAN SUPPLY YOU WITH JUST WHAT YOU WANT. WE WILL LAY AWAY YOUR PURCHASE AND DELIVER IT WHEN AND WHERE YOU DESIRE. WE MENTION HERE A NUMBER OF SUGGESTIONS FOR

..Holiday Gifts..

WRITING DESKS
DESK CHAIRS
WRITING TABLES
BOOK CASES
BOOK RACKS
MAGAZINE RACKS
LIBRARY TABLES
CARD TABLES
SEWING TABLES
PARLOR TABLES
TABOURETS
INDIA STOOLS
FOOT STOOLS
JARDINIER STANDS
MUSIC CABINETS
PARLOR CABINETS
CURIO CABINETS
CHINA CABINETS

CHAFING DISH CABINETS
CELLARETTES
SMOKING TABLES
SMOKING STANDS
LIQUEUR STANDS
JEWEL CABINETS
GILT CABINETS
GOLD FURNITURE
STATUARY
MORRIS CHAIRS
MORRIS ROCKERS
MISSION ARM CHAIRS
MISSION ARM ROCKERS
MISSION TABLES
MISSION DESKS
MISSION SETTEES
MISSION BOOKCASES
ROCKERS
ARM CHAIRS

LOUNGES
DIVANS
DAVENPORTS
PARLOR CHAIRS
PARLOR ROCKERS
PARLOR SETS
DRESSERS
CHIFFONNIERS
TOILET TABLES
DRESSING CASES
AUTO VALETS
GHEVAL GLASSES
HALL MIRRORS
PARLOR MIRRORS
SHAVING MIRRORS
SHAVING CABINETS
REED CHAIRS
REED ROCKERS

A FULL CAR OF HOLIDAY FURNITURE HAS BEEN RECEIVED AND ALL THE CHOICEST AND NEWEST DESIGNS IN OUR LINE ARE READY FOR YOUR INSPECTION.

Baker & Folsom

FURNITURE, CARPETS, RUGS. MAIN STREET, NEAR POSTOFFICE.